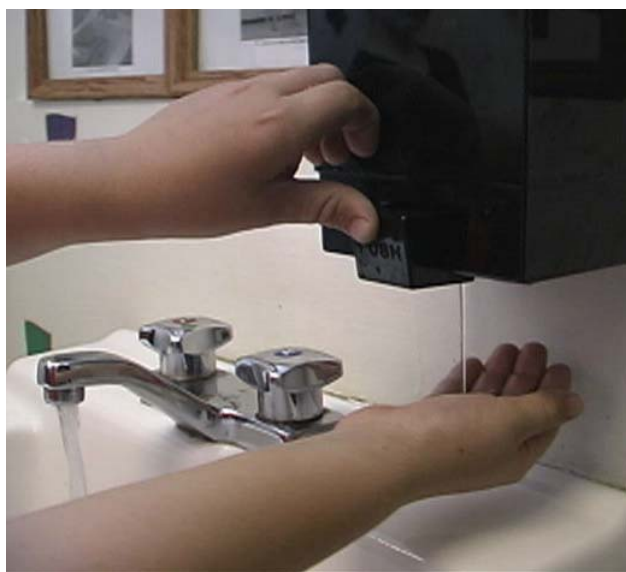




# Washing Hands

*It is the best way to stop  
the spread of disease!*



*Wash your hands for  
20 seconds with hot  
soapy water (or the  
equivalent of singing  
Happy Birthday twice)*

**BEFORE:**

*Your shift begins*

*Handling food*

*Putting on clean gloves*

**AFTER:**

*Using the toilet*

*Handling raw foods*

*Taking a break/smoking*

*Coughing, sneezing, eating,  
drinking*

*Cleaning/taking out trash*

*As often as necessary to  
remove Soil and  
contamination*



*For more information about the Franklin County Board of Health or the Food Protection Section, please call (614) 462-3160 or go online to [www.franklincountyohio.gov/health](http://www.franklincountyohio.gov/health).*



# Avoid Cross Contamination

***Separate don't cross-contaminate!  
Stack foods in the right order!***

## **KEEP FOODS SAFE!**

- Refrigerate promptly
- Never let food sit at room temperature
- Cover and date mark (discard after 7 days)
- Hold at 41°F or below
- Check frequently
- Stack to prevent cross-contamination
- Store food 6" off of the floor



### **Level 1 (Top)**

***Ready-To-Eat Foods and Pre-Cooked Foods***



### **Level 2**

***Eggs, Fish, Whole Beef, Whole Pork and Whole Lamb***



### **Level 3 Ground Meats**



### **Level 4 (Bottom) Poultry**



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